

**Amendments to the Claims:**

This listing of the pending claims will replace all prior versions and listings of claims in this application:

1–2. (Cancelled).

3. (Previously Presented) The method of claim 18 wherein said flexible pouch is comprised of a multi-layered film.

4. (Original) The method of claim 3 wherein said multi-layered film comprises:  
at least one layer of polyethylene terephthalate;  
at least one layer of nylon;  
at least one layer of aluminum; and  
at least one layer of cast polypropylene.

5. (Previously Presented) The method of claim 18 wherein said sealing step includes the use of a partial vacuum.

6. (Cancelled).

7. (Previously Presented) The method of claim 18 wherein said air to crabmeat ratio is about 20% by volume.

8–9. (Cancelled).

10. (Previously Presented) A packaged crabmeat product comprising:  
a sealed flexible pouch;  
a volume of crabmeat positioned in said sealed flexible pouch; and  
a volume of ambient air positioned in said sealed flexible pouch, said volume of

ambient air providing an ambient air to crabmeat ratio within said sealed flexible pouch of about 13–20% by volume such that anaerobic bacterial growth is prevented, wherein said sealed flexible pouch is pasteurized.

11. (Cancelled).

12. (Previously Presented) The packaged crabmeat product of claim 10 wherein said flexible pouch is comprised of a multi-layered film.

13. (Original) The packaged crabmeat product of claim 12 wherein said multi-layered film comprises:

- at least one layer of polyethylene terephthalate;
- at least one layer of nylon;
- at least one layer of aluminum; and
- at least one layer of cast polypropylene.

14. (Cancelled).

15. (Previously Presented) The packaged crabmeat product of claim 10 wherein said air to crabmeat ratio is about 20% by volume.

16–17. (Cancelled).

18. (Previously Presented) A method for packaging crabmeat comprising the steps of:

- providing a flexible pouch;
- placing a volume of crabmeat into said flexible pouch;
- after said crabmeat has been placed into said flexible pouch, controlling a volume of ambient air in said flexible pouch to obtain an ambient air to crabmeat ratio within said flexible pouch of about 13–20% by volume such that anaerobic bacterial growth within

said flexible pouch is prevented;

sealing said flexible pouch to maintain said ambient air to crabmeat ratio within said flexible pouch; and

after said sealing step, pasteurizing said flexible pouch.

19–20. (Cancelled).